Seafood Collection
All fish dishes are prepared with
Indian White Mullet
Fish Bhuna - 9.95
Fish Tikka Masala - 9.95
Fish Jalfrezi - 9.95
Garlic Fish Karahi - 9.95
King Prawn Delight - 10.95

Cooked with mild spices and fresh cream. A delight, if you will Zaal King Prawns -10.95

Prepared using hot green chillies, spring onion, ginger, garlic and coriander Tandoori King Prawn

Masala - 10.95 Char-grilled king prawns served in a masala sauce

Balti Dishes
These dishes are cooked with onions, peppers and tomatoes.
Served in a thick balti sauce with medium heat spices

Vegetable Side Dishes
Why not enjoy
a tasty side with
your meal? Or
level it up to a
main (Side
Portion - 3.50,
Main Portion 6.50)

English Dishes - 6.95 All dishes are served with chips and salad Karahi Dishes
Prepared with medium-heat spices, peppers, crushed garlic and ginger, tomatoes and coriander.
High on flavour

Vegetable Karahi - 6.95 Chicken Karahi - 7.95 Prawn Karahi - 7.95 Keema Karahi (Minced Lamb) - 7.95 Lamb Karahi - 8.95 Chicken Tikka Karahi - 8.95 Lamb Tikka Karahi - 9.95 Mixed Balti Karahi - 9.95 A trio of chicken, lamb and prawns King Prawn Karahi - 10.95

Paneer Balti - 7.50 Prepared with Indian cheese Chicken Tikka Balti - 7.95 Spi-Cha Balti - (Chicken - 7.95, Lamb -8.95)

With spinach and chickpeas
The Lamb Balti - 8.95
Balti Chicken Plaza - 9.95
Marinated chicken and king prawns
Balti Special - 9.95
A trio of marinated chicken tikka,
lamb tikka and tandoori king prawns

The King Prawn Balti - 10.95 King Prawn Spi-Cha Balti - 10.95

Mixed Vegetable Curry Aloo Gobi (Cauliflower and potatoes) Saag Bhaji (Spinach) Mushroom Bhaji Tarka Daal (Lentils with butter and garlic)

Bombay Aloo (Potatoes cooked in spices)
Saag Aloo (Potatoes and spinach)
Bhindi Bhaji (Okra)

Chana Aloo (Chickpeas and potatoes)
Saag Paneer (Spinach and Indian cheese)
Matter Paneer (Garden peas and Indian

cheese)

Omelette
Choose from plain, chicken, prawn or
mushroom
Chicken Nuggets
Fish Fingers

Rice and Bread Selection

Boiled Rice - 3.00
Pilau Rice - 3.00
Egg Pilau Rice - 3.50
Keema Rice - 3.50
Onion Fried Rice - 3.50

Mushroom Rice - 3.50

Chilli Rice - 3.50 Special Rice - 3.50

Stir-fried with onions, eggs, mushrooms and peas

Lemon Rice - 3.50 Garlic Rice - 3.50

Coconut Rice - 3.50

Sundries

Popadoms - 0.60
Spiced Popadoms - 0.75
Chips - 2.50
Pickle Tray - 2.00
Includes mango
chutney, Indian red
sauce, mint sauce and
onion salad

Lime Pickle - 0.60 Small Dips - 0.60

Choose from mango chutney, Indian red sauce, mint yoghurt sauce or onion salad

Large Dips - 2.00 Extra Large Dips - 4.00 Drinks Can- 1.00 Coke or Diet Coke Drinks Bottle - 3.00 Plain Naan - 3.00 Large and fluffy

Garlic Naan - 3.50 Keema Naan - 3.50

Peshwari Naan - 3.50

Coconut powder, a little sugar, cream and sultanas

Kulcha Naan - 3.50

Refreshingly prepared with peppers, coriander and onions

Chilli Naan - 3.50 Cheese Naan - 3.50 Cheese and Garlic Naan -4.00

Tandoori Roti - 2.50
Traditional Indian flatbread
Traditional Paratha - 2.50

A layered roti with a touch

of clarified butter.

Plain Chapati - 2.00 Light, simple, healthy. Garlic Chapati - 2.50

Set Meals

Set Meal for One - 15.50 1 Popadom with Onion Salad, Onion Bhaji Starter, Chicken Bhuna, Pilau Rice and Naan Set Meal for Two - 26.50 2 Popadoms with Pickle Tray, Mixed Kebab Starter, Lamb Bhuna, Chicken Korma, Pilau Rice and Naan Set Meal for Three -39.50 3 Popadoms with Pickle Tray, Chicken Tikka and Onion Bhaji Starters, Chicken Bhuna, Chicken Korma, Lamb Ďopiaza, 2 Pilau Rice and Garlic Naan

Enjoyed your meal? Why not join us inside for the full Spice Room experience? We look forward to hearing from you again!





Call Us On: 01226 340 111 Order Online: spiceroom.co.uk

Opening Hours
Monday - Sunday
5:30pm-10:00pm



SCAN ME

We accept orders within 4 miles of the restaurant. For large bookings, please call in advance

Welcome to bring your own alcohol

Unit 1-2 Upperwood Road, S73 9QR (Towards Snape Hill Road)

Allergy Awareness: Some of our dishes may contain traces of nuts, dairy products, yeast, maize, eggs and other additives. If you have a food allergy, please notify us before you order. Should any part of your meal or service not be to your satisfaction, please notify our management who will deal with your complaint. If you require a dish specially prepared, please do not hesitate to ask.

Starters

Onion Bhaii - 3.95

Chopped onions and gram flour, marinated in spices and fried

Sheek Kebab - 3.95

Indian spices mixed with minced lamb, rolled into cylinders and cooked over charcoal

Tikka Starter - (Chicken - 3.95, Lamb - 4.95)

Boneless chicken or lamb, marinated in yoghurt and tikka paste, cooked over charcoal and served with a fresh salad

Tandoori Chicken - 4.50

Quarter chicken on the bone cooked over charcoal after marinated in yoghurt and spices, served with fresh salad

Chicken Pakoras - 3.50

Pieces of chicken coated in breadcrumb batter and fried **Tandoori King Prawns - 5.95**

Bengal tiger prawns marinated

in yoghurt and spices, cooked over charcoal and served with salad

Chingri Sizzler - 5.95

Bengal tiger prawns stir-fried in spices along with onions, peppers and baby potatoes

Chicken or Chana Chat Poori - 4.50

Spicy chicken pieces or chickpeas served in a poori pastry

Hot Lamb or Chicken Poori - (Lamb - 4.95, Chicken -4.50)

Diced chicken or lamb in a hot and spicy sauce, servedin a poori pastry **Garlic Mushroom Poori -**

Fried mushrooms in garlic and spices, servedin a flaky pastry

Mixed Kebab Starter - 4.95

Onion bhaji, chicken tikka and sheek kebab **Chicken or Lamb Keema**

Samosa - 3.50

Seasoned chicken or minced lamb keema

Vegetable Samosa - 3.50 Filled with stir-fried

vegetables Prawn Poori - 4.50

Mild creamy prawns served in a flaky pastry

King Prawn Bhaji Poori -

Spicy king prawns fried and served in a poori pastry

Our Signature Dishes

Hari Mirch Gosht - 8.95

Diced lamb, cooked with onions, ginger, pepper and green chillies - Madras Hot

Lamb Brinial Gosht - 8.95

Tender diced lamb with aubergines, cooked with onions in a spiced sauce - Medium Heat

The Zaal - (Chicken - 7.95, Lamb - 8.95)

Marinated pieces of chicken breast or lamb prepared with spices, chillies and lemon - Fairly Hot

Joypuri Chicken - 7.95

Prepared using garlic, ginger, fresh mint and a little sugar -Medium Heat

Chennai Chicken - 7.95

Tamil style chicken, stir fried in a mix of garlic, coriander, tomatoes, chillies and fresh capsicum - Hot

Shahi Chicken - 7.95

A mix of barbecued chicken and spicy minced lamb, cooked with herbs and spices - Medium Heat

Murg de Gama - 7.95

With Portuguese influences, marinated chicken prepared with methi sauce, balti sauce, chat masala and baby potatoes -

Medium Hot North Indian Chilli Chicken - 7.95

Green chillies, sautéd onions and garlic with red garam masala makes a hot and flavourful dish

Garlic Chicken - 7.95

Perfect for garlic lovers - Medium Heat

Pilli Pilli Chicken - 7.95

Indo-Kenyan style, cooked with roasted green chillies and a blend of spices - Hot

Traditional Dishes

Choose from Vegetable - 6.95, Paneer (V) - 7.50, Chicken - 7.95,

Prawns - 7.95, Lamb - 8.95, Chicken Tikka - 8.95,

Lamb Tikka - 9.95, King Prawns - 10.95

Tikka Jalfrezi - (Chicken - 7.95, Paneer - 7.95,

Lamb - 8.95)

Cooked using tikka paste stir-fried with fresh green chilies, peppers and onions. Served in a thick sauce -Madras Hot

The Rezala - (Chicken - 7.95, Lamb - 8.95)

An aromatic curry, marinated chicken/lamb cooked with additional minced lamb - Madras Hot

Special Gatta Bhuna - 8.95

Gently cooked to form a thick sauce, prepared with chicken, lamb, mushrooms and prawns - Medium

The Bengal Naga - (Chicken - 7.95, Lamb - 8.95)

Carefully prepared with exotic spices, this is as hot as it comes.

Chef's Signature Murgh - 7.95

This dish is cooked with chicken, using our Chef's own selection of spices, with onions, peppers and tomatoes.

The Panshi Chicken - 7.95

Sizzling in a spicy but tangy sauce, with lemon juice, garlic and green peppers.

Spice Room Special - 10.95

Prepared using sheek kebab, chicken, lamb, and king prawns. With fresh peppers, onions and exotic

Chef's Balti Chicken Tikka - 7.95

Cooked with onions, peppers and tomatoes. Served in a thick sauce

The Handi - (Chicken - 7.95, Lamb - 8.95) A unique balance of spices. Spicy, but not hot.

Tandoori Dishes

Char-grilled in a tandoor clay oven, served with a green salad and mint sauce. Our sizzlers are prepared with garlic, onions, peppers and baby potatoes

Chicken Tikka Grill - 7.95 Marinated in tikka sauce, a boneless chicken dish Lamb Tikka Grill - 8.95 Tikka marinated, char-grilled lamb

Tandoori Chicken - 7.95 Half spring chicken on the

bone Chicken Shashlik - 8.95 Skewered chicken prepared with oriental spices and served with tomatoes, onions - 10.95 and peppers

Tandoori Mixed Grill - 10.95 tiger prawns Chicken tikka, lamb tikka, tandoori chicken and sheek kebab

Chicken Tikka Sizzler - 8.95 Paneer Chicken Tikka

Sizzler - 8.95 With specially prepared

9.95

Prepared using Bengal

Sizzler - 11.95

Indian cheese Fish Tikka Sizzler -

Using Indian White Mullet fish

Tandoori King Prawns

Tandoori King Prawn

Gently cooked to form a thick sauce, with herbs, tomatoes and peppers -Medium Heat

Curry A simple homemade staple - Medium Heat

Bhuna

A mild curry prepared with fresh cream and coconut powder Dansak

With Persian influences, this dish is cooked with lentils, pineapple and sugar to make a hot but sweet combination

A simple dish cooked with an excess of fried onions and tomatoes - Medium Heat Madras

Red in colour, cooked in hot spices and chilli powder - Hot A Bhuna prepared with mushrooms

Pathia

Tangy, spicy, sweet and sour. Cooked with onions, tomatoes, fresh lemon juice and sugar

- Hot Rogan Josh

Infused with almost a dozen spices. Garnished with onions, tomatoes and green peppers - Medium Heat

Stewed with spinach, peppers and tomatoes until thick -**Medium Heat** Vindaloo With extra garam masala

- Very Hot Cevlon

This Sri Lankan curry is cooked with coconut and a hot curry powder unique to this dish

paste, chillies and chilli powder

Mild Dishes

Korma Dishes - See traditional dishes (left) Tikka Masala - (Chicken - 7.95, Lamb - 8.95)

Britain's favourite dish. Prepared with fresh cream, coconut, ghee, and mild spices

Mango Chicken - 7.95

Chicken tikka infused with mango puree, fresh cream and coconut powder. Sweet.

Butter Chicken - 7.95 With a rich and flavourful sauce, this creamy dish is made with coconut powder, fresh cream and Indian butter

Tikka Pasanda - (Chicken - 7.95, Lamb - 8.95)

Prepared with tenderised meat, this dish has a thick sauce made of spiced yoghurt, cumin, peppercorn, and crushed garlic

Biryani Dishes

This savoury dish is prepared with rice, served with a vegetable curry sauce loaded with spices

Vegetable Biryani - 6.95 Chicken Biryani - 7.95 Prawn Biryani - 7.95 Lamb Biryani - 8.95 Chicken Tikka Biryani - 8.95 Lamb Tikka Biryani - 9.95 Special Biryani - 9.95 A trio of chicken, lamb and prawns

King Prawn Biryani - 10.95